

ABSTRACT

Method of pork meat products production (cooked- sausages – salamis of comminuted meat) with direct incorporation of olive oil and maximum possible animal fat substitution, which includes the following phases:

a. Mixing of lean pork meat with water, salt, polyphosphates, preservatives, vegetable proteins, milk proteins and starch; b. Addition of olive oil and mixing; c. the mixture is encased with simultaneous application of vacuum and is pasteurized; d. cooling of the product.

Products based on meat with incorporation of olive oil, which are produced according to this method, have an excellent stability as far as structure is concerned (compactness) and the sensory characteristics of olive oil which these products contain remain unchangeable.